


Open Daily
Lounge 4pm–10pm
Dinner Service 5pm–10pm
Show Nights 5pm–11pm

Chef, Sergio Renteria
Manager, Matthew Sanderson

W I L L O W S
RESTAURANT+BAR

STARTERS & SOUPS

Seafood Jumbo Jackpot*   1-3 people MKT 4-6 people MKT Canadian Lobster, Shrimp, Oysters, King Crab	
Crab Cakes   	28
Lump Crab, Baby Frisée Salad, Mustard Cream Sauce Pickled Onions, Lime Caviar	
Shrimp Cocktail  	30
Mazatlán Shrimp, House-Made Cocktail Sauce	
Lower James River Oysters   <i>Fresh or Grilled 1/2 Dz*</i>	29
Fresh Tobiko Caviar, Frozen Mignonette	
Chicken Tortilla Soup  	16
Smoked Chicken, Pepper Jack Cheese, Tortilla Chips	
Lobster Bisque  	16
Vanilla Bean, Tarragon, Brandy	
Fried Calamari  	21
Calamari, Sweet Onion, Asparagus, Fennel Tarragon, Sriracha Aioli	
Lobster Mac & Cheese  	110
Torchio Pasta, Canadian Lobster, Parmesan Cheese White Cheddar Cheese Crackers	
Pork Belly Bao    	29
Soy Sesame Glaze, Spicy Carrot Slaw Crushed Peanuts, Fresno Peppers	

NOT JUST SALADS

Meatballs  	28
Tenderloin Meatballs, Bellwether Farm Ricotta Cheese Tomato Gravy	
Little Gem Salad 	17
Sunrise Farm, D'Anjou Pear, Candied Pecans Pomegranate Seeds, Tarragon Vinaigrette	
Chop Salad   	17
Romaine, Bacon, Avocado, Tomatoes, Gorgonzola White French Dressing	
The Wedge Salad   	17
Tomatoes, Pancetta, Custard Egg Peppercorn Ranch Dressing	
Caesar Salad   	16
Romaine, Goat Cheese Toast, White Anchovies Parmigiano Reggiano	
Willows Salad   	16
Spring Mix, Marcona Almonds, Golden Raisins Sunflower Seeds, Point Reyes Blue Cheese, Tomatoes Red Wine Vinaigrette	
Garlic Herb Steak Bites 	46
C.A.B Filet, Roasted Tomato Salsa, Garlic Ciabatta	
Grilled Artichoke   	20
Charred Lemon, Olive Oil, Chipotle Aioli	

STEAKS & CHOPS*

Our aged steaks and chops are procured from the finest Midwestern ranchers and meet our strict quality standards

CERTIFIED ANGUS 20 oz Bone-In Ribeye 82 	GREATER OMAHA Wet Aged Minimum 28 days 7 oz Certified Angus Beef Filet Mignon 67 	CERTIFIED ANGUS PRIME Wet Aged Minimum 28 Days 32 oz Porterhouse for Two 134  
NIMAN RANCH 16 oz Pork Tomahawk 60  	14 oz Certified Angus Beef New York 63 	Wet Aged Minimum 14 Days 38 oz Tomahawk Chop for Two 176  
WINTER FROST 14 oz Flat Iron 76   French Fries, Charred Broccolini, Compound Butter	A5 JAPANESE WAGYU 7 oz Kagoshima Filet 168  Chef Recommendation: Medium Rare	SUPERIOR FARMS Colorado Rack of Lamb 93 

Complement your steak: Au Poivre Style \$9.50 , Gorgonzola Crust \$9.50 , Lobster Tail \$98, Scallops \$44

SEAFOOD

Surf & Turf   	164
7 oz Petit Filet & 14 oz Lobster Tail Mashed Potatoes, Wilted Spinach	
Willows Cioppino  	77
Spicy Tomato Saffron Broth, Mussels, Clams, Halibut Salmon, Scallops, Shrimp, Calamari, Crab	
14 oz Canadian Lobster Tail   	101
Wilted Spinach	
King Salmon   	60
Pink Peppercorn, Potato and Lemon Cake Baby Leeks, Beurre Rouge Sauce	
Diver Scallops   	78
Thai Chile Glaze, Stir Fry Quinoa, Asian Nage	

ENTRÉES

Bucatini & Meatballs  	45
Tomato Gravy, Tenderloin Meatballs, Grana Padano	
Prime Filet Medallions & Diver Scallops   	82
Mashed Potatoes, Heirloom Carrots	
Jidori Chicken  	45
Mashed Potatoes, Broccolini	
Short Ribs 	60
C.A.B Slow Braised, Cabernet Wine Mashed Potatoes, Herb Salad	
Steak Oscar  	77
Westholme Wagyu Top Sirloin, Lump Crab Asparagus, Béarnaise Sauce	

SIDES 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Contains raw or undercooked food products.
Parties of five or more subject to 20% gratuity.